

Indiana Department of Education

School and Community Nutrition Lending Library

CACFP(Child and Adult Care Food Programs)

101 Connecticut Cooks for Kids

A collection of recipes from childcare providers throughout Connecticut (1996)

102 Nibbles for Health: Nutrition newsletters for parents and young children

CD containing reproducible PDFs for newsletters and posters (2003)

103 What's in a Meal? Healthy Hoosier Edition

Manual to assist CACFP personnel in providing quality, nutritious meals that comply with CACFP meal pattern requirements (2008)

104-105 Yummy Yummy to my Tummy

A no-nonsense guide and cookbook for feeding children in family daycare homes(2 copies, 1998)

Curriculum

201 "A Garden in Every School" Packet

A guide for creating school gardens as outdoor classrooms. This book includes educational material about agriculture and creating a vermicompost (1999)

202-205 Anatomy of a Hero

Nutrition video that discusses the components of a hero sandwich. Designed for students from 5th-12th grade (4 copies available)

206 Arianna's Nutrition Expedition

An eight-activity designed to supplement both health and language arts curricula for fourth graders, includes student and teacher CD's (2005)

207 Body Trek



Figure 1(206)

Learning activities on health and nutrition for upper and middle school students for seven body systems: the mouth, stomach, intestine, muscles, bones, heart, and lungs (1998)

208 Breaking Through Barriers

This 16-session, 8-week program is for fifth-grade and builds on the third- and fourth-grade concepts. The food pyramid is introduced to further support sound nutritional habits. Students also work on developing problem-solving strategies for overcoming common barriers that interfere with a healthful lifestyle. (1995)

209 Choose Well

A math and nutrition curriculum for 4th and 5th grades (2006)

210-211 Count to 5, Count to 6

Instructors guide for teaching children age 6 and under about fruits, vegetables, and grains. This manual contains activities and recipes that help children learn about preparing and eating these foods (2 copies, 2000)

212 Dietary Guidelines for Americans

Includes ten 30-minute lessons, progress quizzes, instructor notes, overhead transparencies, videos for staff and for students in grades 5-12 – all in a five hour program designed for teaching employees about the current Dietary Guidelines. BLT NFSMI (2001)

213-215 E.A.G.A.H.B.E.D (Eat a good and healthy breakfast everyday day)

The National Dairy Council presents from Weinerville this cool 13-minute episode of Weinerville to teach kids in grades K-6 to eat a good and healthy breakfast every day.(3 copies, 1994)

216 Educational Material From 5aday.com

Guide to teaching about fruits and vegetables that include fact sheets and activities (2004)

217 Educational Material From Healthychoice.com

Includes material for songs, activity worksheets, stories, and more for lesson plans (2004)

218 Empowering Youth with Nutrition & Physical Activity

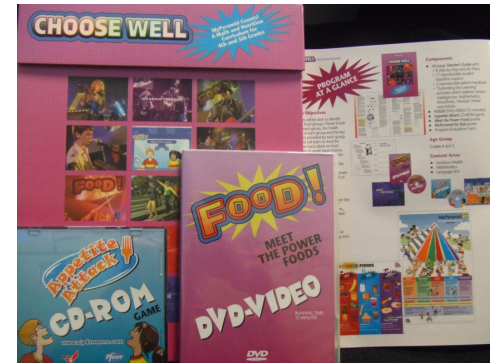


Figure 2(209)

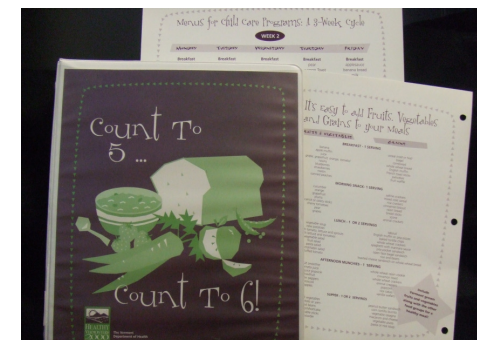


Figure 3(210-211)

Empowering Youth is a manual for use in after school programs and classrooms with youth 11-18 years old. It contains current nutrition and physical activity information to enhance leader knowledge; fun, hands-on activities that teach nutrition concepts; ideas to include nutrition education and physical activity into youth programs and events; resources to help youth develop a nutrition or physical activity related community project; tips, worksheets, handouts, discussion prompts and more! (2007)

219 Five A Day Play

This kit includes scripts, directions for making costumes, set arrangements and lyrics for a musical performance. (1999)

220-224 Focus on the Customer

A guide to helping students meet their nutritional needs, develop healthy habits, and enhance their readiness for the classroom. Broken down into 7 lesson plans that include handouts(5 copies, 2003)

225 Fresh Fruit and Vegetable Photo Cards

One hundred and forty two photo cards. The back of each card contains information for each fruit or vegetable such as a nutrient analysis, serving size, prep directions, and the location where the product is grown. (1997)

226-228 Fruit and Vegetable Bingo

Age level 3years to senior(3 copies)

229-230 Go Glow Grow

Activity booklet to teach children about the food guide pyramid (2 copies, 1996)

231 Healthy Foods from Healthy Soils

Lesson plans for educators to teach students about growing and choosing foods for health, taste, and cost (2003)

232 Healthy Growing Up

A program for grades k-3 made of lessons to teach health and fitness and apply them to their lives

233 Hearty Heart & Friends

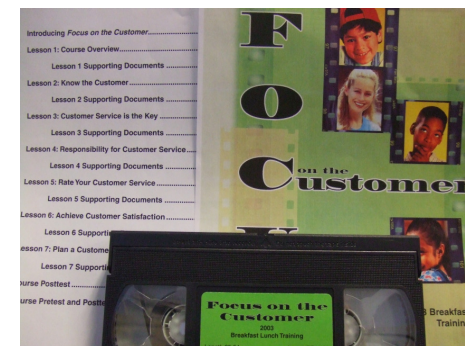


Figure 4(220-224)

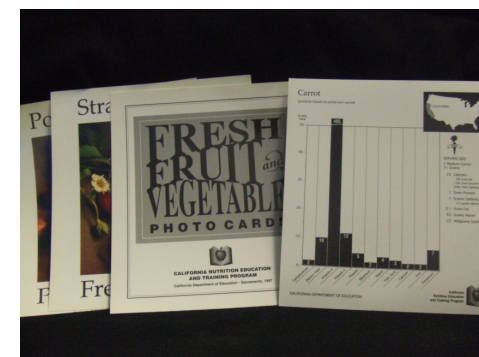


Figure 5(225)

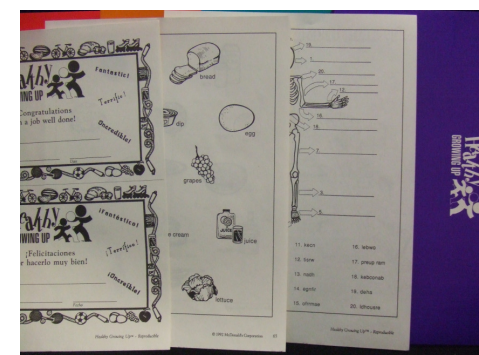


Figure 6(232)

Heart and his band of intergalactic health experts guide the class through a 15-session, 5-week program that focuses on developing healthful eating and exercise habits. Students set goals for healthy behaviors, while the Healthy Heart Home Team encourages family involvement through take-home activities. (1995)

234-235 Kidnetic.com Leader's Guide to Healthy Eating & Active Living for Kids & Families

CD of lessons and activities for health professionals and educators to help kids ages 9-12 begin the process of change toward a healthy lifestyle. (2 copies, 2005)

236-237 The Kids Club Cubs and The Search for the Treasures of the Pyramid

A children's book about the five food groups along with activities and snack ideas (1994)

238 Kids Club: Nutrition Learning Activities for Young Children

Lesson plans that each focus on a specific concept for grades pre-6 (1997)

239 Kitchen Fun for Kids

Healthy recipes and nutrition facts for 7-12 year old cooks (1991)

240 Let's Celebrate: A world of Healthy Foods

Activities, recipes, and resources to help students eat a variety of nutritious foods, try unfamiliar foods, understand cultural differences related to food, and appreciate diversity (1996)

241 Lunch

A children's book that teaches colors with fruits and vegetables (1992)

242 Media-Smart Youth

A workshop curriculum (10 lessons) for youth ages 11 to 13 to help them understand the media world and how it can influence their health, includes VHS and DVD (2005)

243 Minnesota Lunch Power

Learning activity guide for **grades k-5** about general nutrition

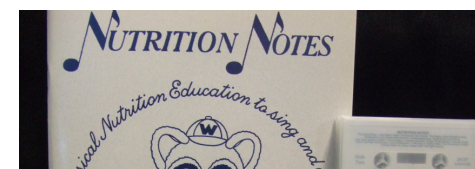
244 Minnesota Lunch Power

Learning activity guide for **grades 6-12** about general nutrition

245 Nutrition Notes: Musical Nutrition Education to Sing and Color

Lesson	Activities	Snack Ideas	Action Ideas	Media Production	Take-Home Ideas	Visual Media
1. Welcome to Media-Smart Youth	Getting Started A. Welcome to Media-Smart Youth (DVD/Video) B. Welcome to Media-Smart Youth (DVD/Video) C. Welcome to Media-Smart Youth (DVD/Video)	It's a Party Time!	Get Ready! Get Ready!	N/A	Get Ready! Get Ready!	Get Ready! Get Ready!
2. Thinking Like a Media-Smart Youth	A. What's the Deal? B. Media & Me: What's the Connection? C. Media Production	Me & You	Get Ready! Get Ready!	Media Production Media Production Media Production	Media Production Media Production Media Production	Media Production Media Production Media Production
3. Media & Me: What's the Connection?	A. Media & Me: What's the Connection? B. Media & Me: What's the Connection? C. Media Production	Media & Me	Get Ready! Get Ready!	Media Production Media Production Media Production	Media Production Media Production Media Production	Media Production Media Production Media Production
4. Media & Me: What's the Connection?	A. Media & Me: What's the Connection? B. Media & Me: What's the Connection? C. Media Production	Media & Me	Get Ready! Get Ready!	Media Production Media Production Media Production	Media Production Media Production Media Production	Media Production Media Production Media Production
5. Media & Me: What's the Connection?	A. Media & Me: What's the Connection? B. Media & Me: What's the Connection? C. Media Production	Media & Me	Get Ready! Get Ready!	Media Production Media Production Media Production	Media Production Media Production Media Production	Media Production Media Production Media Production
6. Media & Me: What's the Connection?	A. Media & Me: What's the Connection? B. Media & Me: What's the Connection? C. Media Production	Media & Me	Get Ready! Get Ready!	Media Production Media Production Media Production	Media Production Media Production Media Production	Media Production Media Production Media Production
7. Media & Me: What's the Connection?	A. Media & Me: What's the Connection? B. Media & Me: What's the Connection? C. Media Production	Media & Me	Get Ready! Get Ready!	Media Production Media Production Media Production	Media Production Media Production Media Production	Media Production Media Production Media Production
8. Media & Me: What's the Connection?	A. Media & Me: What's the Connection? B. Media & Me: What's the Connection? C. Media Production	Media & Me	Get Ready! Get Ready!	Media Production Media Production Media Production	Media Production Media Production Media Production	Media Production Media Production Media Production
9. Media & Me: What's the Connection?	A. Media & Me: What's the Connection? B. Media & Me: What's the Connection? C. Media Production	Media & Me	Get Ready! Get Ready!	Media Production Media Production Media Production	Media Production Media Production Media Production	Media Production Media Production Media Production
10. Media & Me: What's the Connection?	A. Media & Me: What's the Connection? B. Media & Me: What's the Connection? C. Media Production	Media & Me	Get Ready! Get Ready!	Media Production Media Production Media Production	Media Production Media Production Media Production	Media Production Media Production Media Production

Figure 7(242)



This book contains songs for young children that teach nutrition concepts. It includes a brief description of the purpose of each song and ideas for implementation. There is an accompanying audio cassette tape and CD (1994)

246 Now Were Cooking

Book of Activities for the classroom, the cafeteria, and parents (1994)

247 Nutrition to Go

Guide that contains activities related to seasonal food, food pyramid, and kids in the kitchen and grocery store

Figure 8(245)

248 The Power of Choice

A leader's guide to helping youth make healthy eating and fitness decisions. Includes activities, reproducible material, and CD. Targeted toward preteens. (2003)

249-250 Destination Wellness

CD containing eight lessons, which meet the national standards for health education in nutrition for high school students(2copies, 2003)

251 School Idea & Resource Kit

Activity book to help fifth grade teachers add nutrition and physical activity messages into their curriculum (2005)

252 Smart Nutrition

Nutrition activities for grades k-6 broken down by grade level. The activities focus on fitness, nutrition, and making healthy choices(2001)



Figure 9(246)

253 Snackin Smart

Activities and recipes organized by food group (1996)

254 Taking Off

This 24-session, 12-week course encourages fourth graders to make positive changes in their physical-activity and nutritional behaviors. Students gain the fundamental skills needed to make healthful food choices as they learn to recognize the importance of Moderate-to-Vigorous Physical Activity (MVPA). (1995)

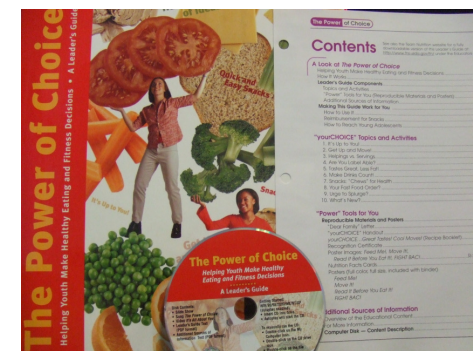


Figure 10(248)

255 The Tobacco-free Sports Playbook

A manual that includes policies, events, evaluations, materials, and celebrities to teach children about staying tobacco free. (2001)

Financial Management/Cost Control

301-302 Cost Control Manual

Designed to assist Food Service Directors and Business Managers to understand cost management, set up controls, determine any financial problems, find ways to reduce food and labor costs, and ways to increase revenue for operating a financially successful program. Includes many charts and guidelines.(2 copies, 2001)

303-305 Effective Financial Management Practices

A live interactive teleconference discussing successful CNP management practices for medium and large school districts. On VHS(3 copies, 2001)

306-307 Elements of Effective Financial Management

A live interactive teleconference on how food service directors manage financial data. Panelists identify indicators for determining effectiveness in both large and small school food service programs. Topics include financial tools, district comparisons, and NFSMI's plan for financial management education. On VHS.(2 copies, 2002)

308 Eligibility Guidance for School Meals Manual

This includes information on determining student eligibility for free and reduced price meals. (2001)

309 Energy Conservation Manual For School Food Service

A manual to improve use of energy and control costs. It includes information about monitoring energy use and developing energy improvement and conservation plans. (1994)

310 Financial Management

A Guide to provide Food Service directors with information to enable them to recognize sound financial principles as the primary foundation for Child Nutrition Programs. Includes Instructors guide and participant workbook.

311 Financial Management Information System

Report on a standard method of data collection and financial analyses developed to assist school foodservice administrators evaluate financial management decisions.(2005)

312 Inventory Management

Instructor's guide, workbook, 24 min video, and wall charts. It is designed to educate foodservice managers. (2000)

313-314 Keys To Excellence: Standards of Practice for Nutrition Integrity

Designed to assist schools achieve nutrition integrity goals at administrative, management, and operational levels with standards of practice and indicators. A tool for continuous program review, evaluation and improvement. Includes Indiana version 1989 Standards of Excellence.(2 copies, 1995)

315 Management Skills for Success Toolkit

Designed for food service managers. Each kit contains 7 to 8 lessons, PowerPoint slide presentations, masters for participant handouts, transparencies, one videotape, and an instructor manual. (2001)

316 Meeting the Challenge: Financial Strategies for Child Nutrition Programs

A workbook designed to provide a simple step by step approach to analyze a child nutrition operation to determine potential sources of revenue and to critically evaluate the financial benefits of operational changes. (1996)

317 Quality Measures for Georgia's School Nutrition Programs

A comprehensive listing of all characteristics of a successful program to heighten awareness of quality by sharing strategies used in Georgia.(1997)

318 Solving the Money Mystery

A handbook to help you understand the financial operations of your school lunch program. (1993)

319-320 What you do makes ... cents!

Instructor guide with transparencies on financial structure of school food service, how each employee is important in cost control, using existing tools. Should take about 1½ hrs. Ohio DOE (2 copies)

Food Production

401 All Star Receiving for Child Nutrition

Training manual and video on proper receiving and storage of food. (1998)

402 A Tool Kit for Healthy School Meals: Recipes and Training Materials

Management Skills for Success Topics:	
Number	Module Title
1.1	Communication Skills for Managers
1.2	Creating a Motivating Workplace
1.3	Dealing with Conflict in the Workplace — includes video segment entitled "The Field Trip."
1.4	Dealing with Difficult People and Situations — includes video segment entitled "The Football Banquet."
1.5	Delegating and Empowering
1.6	Employee Discipline
1.7	Performance Standards and Expectations
Total of 7 Modules in this category	

Figure 11(315)

Contents...	
This guide will help you encourage students at home to help in your campaign and enjoy the morning difference you are making. Just open the next five pages and give water of these ideas a try!	
Introduction	2-3
Water Day	4
Flavorful Made Easy	4-5
Decorating	6-7
Sample Theme Day: Mexican	8
Sample Theme Day: Asian	9
Use Your Imagination	10
Get the Whole School Involved	11
Promotional Ideas	12-15
Two Surprises Guaranteed	16-17

Figure 12(402)

A collection of recipes designed to help you serve total quality school meals. Included is a training manual that provides background on how the recipes were selected and field-tested, takes you through each section of the recipe format, explains and demonstrates the uses of the nutrient analysis provided for each recipe, and includes instructions on substituting ingredients and adjusting recipes. (1995)

403 The Bold and Beautiful Book of Bean Recipes

A collection of recipes that features beans(2004)

404 Choice Plus: A Reference Guide for Foods and Ingredients

Manual to help make informed decisions when purchasing food for school meals. (1996)

405 Cold Is Cool!

Guidelines for serving fresh, cold, good-tasting milk. Includes hands on activities to make an hour long workshop for credit. (1999)

406 Continuous Quality Improvement Process

A six-step approach to accomplishing operational changes. The process focuses on changing procedures, empowering employees, placing customers first, and achieving long-term organizational commitment. (2006)

407 Cooking a World of New Tastes

Consists of 4 segments: Cooking with Skill, Cooking with Moist Heat, Cooking with Dry Heat, and Food, Fun, and Flair. (1999)

408 Cooking for Fifty: The Complete Reference and Cookbook

Includes information on methods, equivalents, ingredients, equipment, planning, and the language of food. (1993)

409 Cooking Up Healthy School Meals in Illinois (CD)

Showcases the following 10 recipes with the cooks demonstrating how to prepare them. Baja chili, Southwest Wrangler Burger, Layered Mexican Torte, Cavatini, Carmel Dip with Fresh Apple, Fruit Mix, Apple Bread Pudding, Peanut Butter Oatmeal Cookies, Low fat Chocolate Cake, and Mock Pumpkin. (1998)

410 Culinary Techniques - Cooking with Flair - Breads and Grains

Preparing Yeast Breads, Quick Breads, Cakes, Pasta, Rice & Grains Instructional CD-ROM with activities to engage the learner in a fun way on the computer. Worth 3 credits of continuing education in Food Prep. (2001)

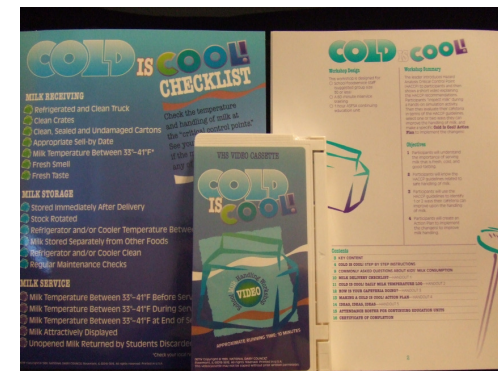


Figure 13(405)



Figure 14(407)

411-413 Culinary Techniques – Cooking with Flair – Fruits, Salads, Vegetables

Storing and preparing fruits, salads, vegetables for high food quality. Self instructional CD-ROM with activities to engage the learner in a fun way on the computer. Worth 3 credits of continuing education in Food Prep.(3 copies, 2000)

414-415 Culinary Techniques: For Healthy School Meals

Series of lessons that include basic information along with a video on preparing foods. The lessons provide knowledge, help develop new culinary skills, and promote the Dietary Guidelines for Americans(2 copies, 1996)

416 Eat Smart

A guide for food service directors, managers, and cooks in elementary schools on training, planning, purchasing, and preparing to reduce fat and sodium. (1996)

417 Equipment Efficiency for Healthy School Meals

Learning about new equipment, discovering creative techniques to use existing equipment, planning/remodeling of facilities, and reviewing equipment use research in schools. On VHS. (1997)

418 Fast and Flexible: Low cost recipes for a family or fifty

A cookbook for creating fast, low cost meals. (1996)

419 First Choice: A Purchasing Systems Manual for School Foodservice

2nd Edition to this reference manual that includes updates to the procurement information and integrates food safety. (2002)

420 Food Buying Guide

Designed to help schools purchase the right amount of food and in the food based plans to determine the specific contribution each food makes toward the meal requirements. Includes a participant workbook and an instructor guide. (2001)

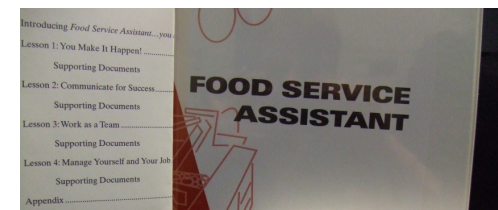
421 Food for Fifty

Text for use by students in quantity food production and as a reference for persons in foodservice management. (1997)

422-423 Food Service Assistant...you are important



Figure 15 (414-415)



2004 Breakfast Lunch Training Module focuses on the important role of the food service assistant and the skills needed to achieve SNP goals, includes VHS/DVD and PowerPoint(2 copies, 2004)

424 Food Quality in Child Nutrition, Part 1

How to determine what students define as quality and show how to apply a set of standards to judge the quality of foods prepared. (1999)

425 Food Quality in Child Nutrition, Part 2

Expanded look at the principles of food preparation that result in great tasting, high quality foods, plus ideas on marketing the product. (1999)

426-427 Healthy Cooking For Kids

Designed for directors and managers to instruct food service assistants in new methods of food preparation/presentation. Lesson include: Increasing fruits and vegetables, Reducing fat in meats and meat alternatives, and increasing grains and pastas. Video demonstrations by professional chefs emphasize ways to create healthy meals with substitutions or alternatives.(2 copies, 1995)

428 Healthy Cooking For Kids VHS

Video demonstrations by professional chefs emphasizing ways to create healthy meals with substitutions or alternatives. (1995)

429 Healthy Menus and Recipes for the Summer Food Service Program

Provides 50 recipes (10 breakfast, 30 lunch, 10 snack) and 30 weeks of sample menus that follow the Dietary Guidelines(1993)

430 Kids...Get Cookin'

All-star fast and fun recipes (1998)

431-432 Measuring Success with Standardized Recipes

Manual, Video, CD-ROM for training on the recipe standardization process (2 copies, 2001)

433 Production Records

Correct usage of production records, why they're needed and useful. Lesson takes one to one and a half hours. Includes overhead transparencies. Ohio DOE (2000)

434-435 Purchasing for Quality in School Food Service Today

Figure 17 (422-423)

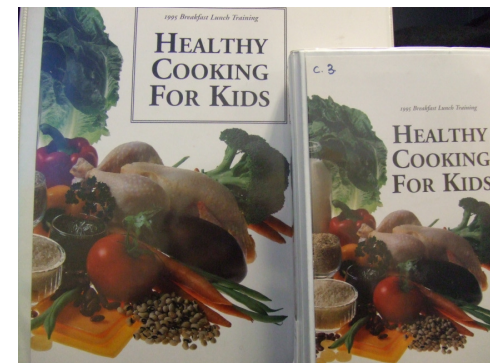


Figure 18(426-427)

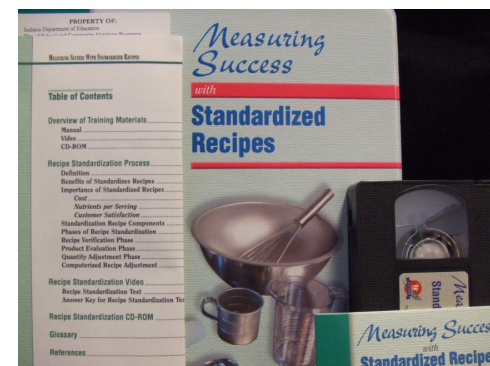


Figure 19(431)

A video discussing purchasing and receiving techniques for the best quality. (2 copies)

436 Standardized Recipes

Steps to standardize recipes, use them, modify them in lessons that take about 1 ½ - 2 hours. Transparencies included. Ohio DOE (2000)

437-439 Standardized Recipes and Portion Control

A NFSMI Satellite Seminar video that includes recipe, weighing and measuring, portion control techniques, and recipe modification.(3 copies)

440 Using Equipment Safely and Efficiently

Designed to teach food service staff about the importance of safe and efficient equipment use. Includes manual with teaching suggestions and activities divided in four lessons: Choosing the Right Equipment, Simplified Equipment Operation, How to Keep Equipment Running, and Working Safely and Efficiently. A CD-ROM contains PowerPoint slides. The video can be used independently or as part of the lessons. BLT NFSMI (2002)

441 You're A Part of the Process

How to handle, prepare, and serve further processed products. Also, correct receiving and storage procedures and safe holding procedures. Allow 60 minutes total. On VHS. (1990)

Food Safety

501 Bac Attack

Two student reporters, work together to figure out how the school basketball team became ill. VHS (1999)

502 Developing a School Food Safety Program

Guide to help schools develop a school food safety program, includes template. (2006)

503 Emergency Readiness: A plan for school foodservice operations

National teleconference hosted by NFSMI regarding emergency readiness (2003)

504 Emergency Readiness Plan: Guide and Forms for the School Foodservice Operation

Guide to developing an emergency readiness plan, includes a video and CD containing forms. (2003)

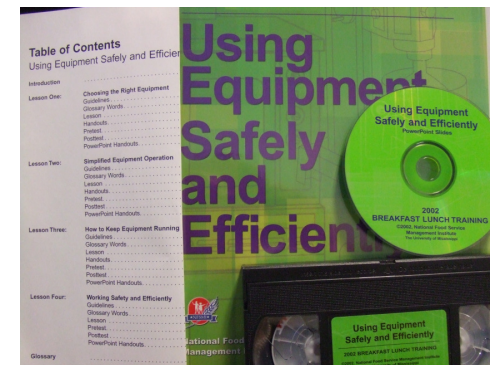


Figure 20(440)

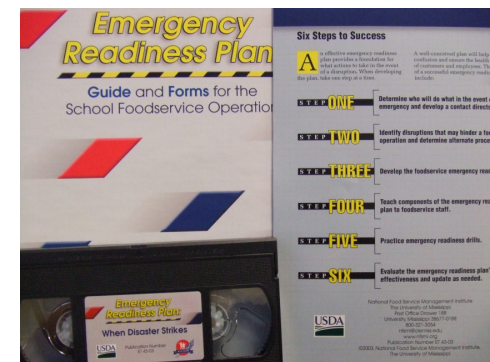


Figure 21(504)

505 Food Defense: Developing a Biosecurity Management Plan

CD of resources for developing a biosecurity management plan. (2004)

506 Food Defense: Developing a Biosecurity Management Plan

DVD illustrating how to develop a biosecurity management plan. (2004)

507-508 Food Defense: Developing a Biosecurity Management Plan

VHS illustrating how to develop a biosecurity management plan (2 copies, 2004)

509-510 The Food-Safe School Action Guide Kit

Toolkit that can be used to create and maintain a food-safe school, includes VHS (2 copies, 2004)

511-512 Food Safety Is No Mystery

A "case history" solving a food poisoning example. Critical areas as follows: (2 copies) VHS

1. Sanitation and Personal Hygiene
2. Safe Food Preparation
3. Preventing Cross Contamination
4. Safe Cooling and Reheating of Foods

513 Food Safety: It's in Your Hands

A live interactive teleconference to provide an opportunity to learn more about food safety issues and the prevention of food borne illness. A panel of experts discuss a wide range of topics related to food safety and participants were able to call in their questions. (1999)

514 Four Steps to Food Safety

Communicates that each of the food safety messages highlighted during the last four years, Clean, Separate, Cook, and Chill, are equally important and necessary to keep food safe. This year's online version of NFSEM contains a variety of ideas and tools for organizing food safety activities and events for various age groups this September and throughout the year. A "How To" section offers suggestions for putting your ideas into practice. FDA (2002)

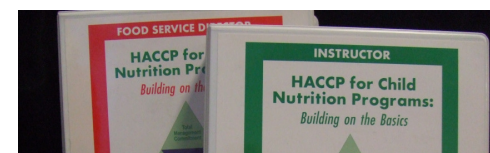
515-516 HACCP Resource Materials

Binder of resources put together by IDOE for Back-to-School Workshops(2 copies, 2006)

517 HACCP for Child Nutrition Programs: Building on the Basics



Figure 22(509-510)



Consists of three manuals – Instructor, Food Service Director, and Employee. Includes how to create a plan, how to implement the HACCP plan. Discussion topics and multiple choice questions are provided to review concepts in each chapter. PowerPoint slides can also be used to make overhead transparencies. NFSMI (2002)

518 Managing Food Safety: The Next Step

Live teleconference broadcast January 26, 2000 on the basic principles of a food safety assurance system and how to apply these principles. NFSMI (2002)

519 Managing the Media

A video that discusses how to work with the media.

520 Retail Food Establishment Sanitation Requirements

Title 410/AC 7-20 from the State Dept of Health, includes a list of definitions. (2000)

521 Serving It Safe, 2nd Edition (English)

Training manual with lesson plans, a variety of teaching aids, computer-based coursework, and a full-color poster. Includes instructor's manual and participant manual. (2004)

522 Serving It Safe, 2nd Edition (Spanish)

Training manual with lesson plans, a variety of teaching aids, computer-based coursework, and a full-color poster. Includes instructor's manual and participant manual. (2004)

523 Thermometer Information Resource

Four lessons related to purchasing and calibrating thermometers and taking temperatures. (2005)

Marketing/Promotion

601 Action Planning Guide for State Teams

Guide for education and health leaders on how to create an Indiana Healthy Schools State Team. It includes a 3 step process for developing a state plan, as well as a state profile and resources and references. (2002)

602 Customer Service and Customer Relations

Quality Improvement Series Part 2: A three segment program with instructor's guide. Discusses Food Presentation, Customer Relations, and Handling Complaints. Allow 60-90 minutes for program. On VHS. (1992)



Figure 24(521)

603-604 Decorating With Food

How to increase participation with fun food decoration. Easy for any cafeteria counter. On VHS. (2 copies, 1986)

605-607 Florida Orange Growers

A kit to help promote breakfast at school that includes: a video, summaries of research, handouts and poster(3 copies, 2002)

608-609 Healthy Edge 2000: Participant Manual

A guide to assessing your current foodservice program that includes ideas for better use of the food guide pyramid and dietary guidelines(2 copies, 1998)

610 Healthy Schools Summit

Action planning guide from the summit that includes information on events, speakers, and resources. (2002)

611-612 Hey, What's Cookin'?

Marketing strategies actually used in six Texas high schools showing the hard work and successes obtained. Each foodservice director faced different challenges, but realized that students must be willing to buy and eat a quality school meal for it to make a nutritional difference. On VHS.(2 copies, 1995)

613 Minnesota Food and Nutrition Education and Training Resource Catalog

A catalog that lists and organizes resources for easy ordering. (1997)

614 Promote Healthy Eating

Promotions are part of marketing school lunch. This program demonstrates planning successful school meal promotions to encourage healthy eating. Satellite Seminar, NFSMI (2002)

615 Real-Time Marketing

Build on the four P's of Marketing – Plan, Produce, Promote, Place. Valuable suggestions are presented on creating a marketing plan. Satellite Seminar, NFSMI (2001)

616 School Breakfast Toolkit

A guide to assist schools in promoting and operating a School Breakfast Program. The toolkit is organized into three sections: Value of Breakfast, How to Implement a School Breakfast Program, and Enhancing School Breakfast Programs. Handouts and a PowerPoint are included. (1999)

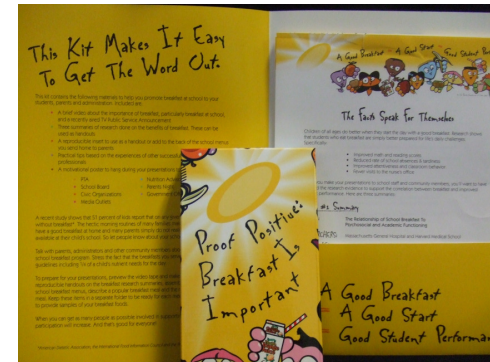


Figure 25(605-607)

617 Target Your Team

A marketing kit for team nutrition schools. It contains marketing tools to help promote team nutrition in schools, families, and communities. It includes press releases, brochures, letterhead, and disks to help you get started. (1999)

618 Team Up with Team Nutrition

To encourage and help school leaders form local Nutrition Action Teams that work together to plan exciting nutrition events that reach students and parents, to show examples of "do-able" school-based activities, and to offer tips for overcoming barriers to "getting started" with Team Nutrition. (1998)

619 USDA's Great Nutrition Adventure Action Packet

Includes VHS of the kick-off week, a chef event planner with a local media plan, and chef directory. (1996)

620 Working with School Health Promotions

A live interactive teleconference to assist school personnel in encouraging children to make healthy lifestyle choices. Panelists discuss how teams can facilitate and increase effectiveness of school health programs with a focus on nutrition and physical activity. (2001)

Menu Planning

701 Cheese 101

Enhancing your school menu with cheese as presented at ASFSA ANC July 2001 in Nashville, TN. (2001)

702 Kids Eat Fruits and Vegetables: Innovative School-Based Strategies Conference

This conference manual includes results from the Pilot Fruit and Vegetable School Snack Program. (2003)

703 Meal Counting and Claiming Training Package

A manual and video with information on federal policy regarding meal counting and claiming systems in the National School Lunch and School Breakfast Programs. (1991)

704 Meal Pattern Requirements and Offer versus Serve--Training

Traditional menu plan only. Includes manual, video, instructor guide, pretests, and posttests. Explains Offer versus Serve for breakfast and lunch. (1990)

705 Making It Work



Figure 26(619)

SMI Issues discussed in their state on a teleconference. Pennsylvania DOE (2000)

706 Production Planning - Working Smarter

Discusses planning calendars, cycle menus, food calculations, work schedules, just-in-time preparation, cleaning schedules. Satellite Seminar, NFSMI (2000)

707 Student Driven Menu System

Includes four manuals: Users Guide, Recipes, Food Specifications, Food or Ordering and Production. Menu cycles were developed to agree with new food-based menu plan. (1996)

708 Summertime Snacks

Recipes and menu ideas for the Michigan summer food service program. (1989)

709 Three Steps to Healthy School Meals

A Traditional menu meal management system in 3 steps: Planning pre-analyzed menus, Purchasing food using food descriptions, producing and presenting food to students. Includes recipes with fat % figured, choice/substitution lists in two very large manuals. Arkansas DOE (2000)

710 Trimming the Fat

A guide for implementing USDA's food-based menu system. The guide is used assist in analyzing menus, request nutrient analysis from vendors, and modify school lunch menus for weekly averages of calories, total fat, and saturated fat. (1996)

711-713 USDA Assisted NuMenus

A resource guide for food service professionals that include menus, records, recipes, food specifications, and nutrient analysis(3 copies, 1996)

Nutrition

801-803 Bowes and Church's Food Values of Portions Commonly Used, 17th Edition

This resource provides authoritative data on the nutritional values of foods in a form for quick and easy reference. This reference book will assist dietitians and nutritionists in providing dietary information to clients. The information may also be of use to research nutritionists, students of nutrition and dietetics, and individuals who are on special diets or who want to know more about the composition of foods.(3 copies, 1998)



Figure 27(707)

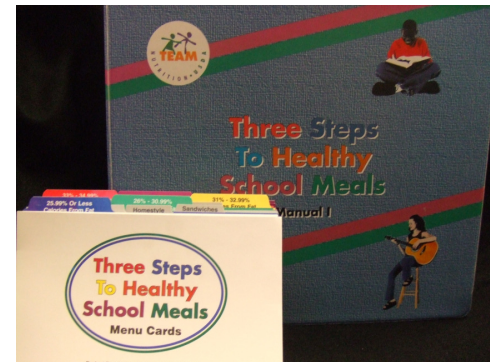
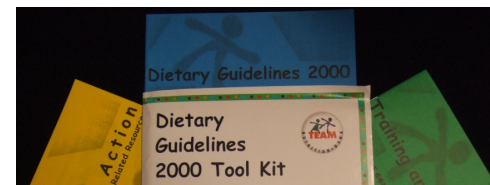


Figure 28(709)



804-805 Breakfast Makes It Happen

Targeted to school administrators, focusing on educational and economic. On VHS.(2 copies, 1994)

806 Bright Futures in Practice: Nutrition

A book that includes nutrition supervision information, common nutrition issues and concerns, and screens tools. (2002)

807 Dietary Guidelines 2000 Tool Kit

Includes a guide on the 2000 Dietary Guidelines, Ideas for action, training, and resources. (2000)

808 Educational Material From Mixed Sources

Includes activities and fact sheets from multiple organizations and educational web sites. (2004)

809 Fruits & Vegetables Galore

Guide to buying, preparing and marketing fruits and vegetables. (2004)

810-812 Food, Family, and Fun: A Seasonal Guide to Healthy Eating

Lists foods and recipes by season and month.(3 copies, 1996)

813 Health is Academic: A Guide to Coordinated School Health Programs

Presents an approach to integrating health into the academic fabric of their institutions to benefit the well being and learning of their students. (1998)

814 How to Build a Healthy Child: The ABCs of child nutrition

Conference resources from the National Dairy Council conference. (2006)

815-816 Indiana Calcium Initiative

Information from the calcium initiative conference including background and speaker information(2 copies, 2000)

817-819 Kids Eat Fruits and Vegetables: Innovative school-based strategies conference

Resources from conference to share best practices related to the pilot of USDA's Fresh Fruit and Vegetable Program(3 copies, 2003)

820 Label-Ease

Figure 30(807)

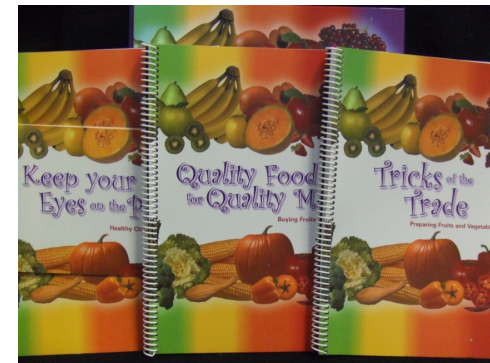


Figure 31(809)

A guide to using food labels. VHS (1994)

821-822 Nutrition Decision

CD containing nutrition games, information about reading nutrition facts labels, and ideas for estimating serving sizes(2 copies, 2005)

823-824 Nutrition for the Foodservice Professional

Focuses on nutrition as it relates to personal health, foods and food preparation, menu planning and recipe modification, and marketing of nutritious menu items in hotels, restaurants, and institutions(2 copies, 1994)

825-826 Performance Challenge: Tools on Nutrition and Hydration for Athletes

CD containing tools to assist local high school athletes and coaches with nutrition for various sports(2 copies, 2005)

827 School Meals Initiative Implementation Manual for Indiana Schools

Provides practical assistance to school foodservices as they make the move to nutrient standard menu planning. (1997)

828-829 Shake It Up! With Fruits and Veggies

CD with 17 songs to inspire you to eat more fruits and veggies(2copies, 2004)

830 Start Smart, Starting Smarter (A Sequel)

The first part illustrates the need for School Breakfast Program. The second part explains ways to overcome SBP obstacles. On VHS (1990)

831 Understanding Nutrition

Textbook that provides information on nutrition as well as the science behind nutrition. (1996)

832 What's in a Label?

A dietician's handbook for helping consumers demystify food labels. (1990)

833 You Can't Learn When You're Hungry

School Breakfast Promotion Kit - Includes leader's guide, parent information masters, and resource booklet. Allow about 40 minutes for full presentation. On VHS. (1993)

834 You Make The Difference

Enhance staff awareness of how important good nutrition is to learning. Explains symptoms of poor nutrition, provides ideas to improve service offered in school lunch program. On VHS. (1990)

Personnel/Training

901 Go for the Gold With Customer Service

A breakfast and lunch training package that includes a handbook, video, and poster. This resource demonstrates how to integrate teamwork, communication, values, creativity, and sustainability into continuous quality improvement. (1994)



Figure 32(901)

902 ONE - Orientation for Nutrition Employees

Course designed for use by managers; basic school nutrition training in easy-to-use and remember 30 minute lessons. It includes 8 video tapes and trainers' guides for 60 lessons and 4 video notebook albums. A short demo tape is available to give overview of the course. (1993)

903 Louisiana School Food Service Training Program

Phase 1: Designed to be self-paced, or for groups of food service assistants. Can be separate lessons-includes sanitation, safety, standardized recipes, portion control, promoting, nutrition, equipment, and storage. 1 manual, 20 videos. Phase2: For managers on personnel, public relations, safety, sanitation, nutrition, food production, and management. 2 manuals. (1984)



Figure 33(902)

904-905 Now You're Talking

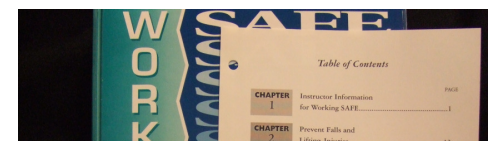
Increase your staff's awareness of the importance of good communication. Presents required skills and points out barriers, including personality and work styles that can interfere with communication. On VHS.(2 copies, 1990)

906 Staff Development Skills

NFSMI developed a series of 15 one-hour staff development lesson plans with handouts and visuals for managers to teach food service assistants on food safety, sanitation, teamwork, work simplification, menu planning, nutrition, food preparation, etc. (1992)

907 Training Pathways for School Food Service Professionals

A training guide that lists job functions, areas of importance for onsite training and available resources and materials to help you get the training done. (2001)



908 Working Safe

A training guide that includes a manual, videotape, and four wall charts for preventing falls and lifting injuries, fires and burns, cuts, and chemical accidents. (1999)

Research

1001 Best Practices for Food Recovery and Gleaning

A report on the food Recovery and Gleaning Grants Project. This manual describes how the school districts used their USDA funds to help them recover food from their cafeterias and donate it to the needy. (1999)

1002 Case Study of National School Lunch Program Verification Outcomes in Large Metropolitan Schools

This report provides detailed information about the results of verification in 21 school districts and the results of interviews with a sample of households selected for verification in those districts. This report is also available at <http://www.fns.usda.gov/oane> (2004)

1003 Competencies, Knowledge, and Skills of Effective District School Nutrition Assistants/Technicians

Details the continuation of NFSMI research on the knowledge and skills required of Child Nutrition Program management personnel. (2001)

1004 Competencies, Knowledge, and Skills of Effective District School Nutrition Assistants and Technicians Summary

Details the continuation of NFSMI research on the knowledge and skills required of Child Nutrition Program management personnel. (2006)

1005 Competencies, Knowledge, and Skills of Effective District School Nutrition Managers Summary

Details the continuation of NFSMI research on the knowledge and skills required of Child Nutrition Program management personnel.

1006 Competencies, Knowledge, and Skills of Effective District School Nutrition Directors/Supervisors

Details the continuation of NFSMI research on the knowledge and skills required of Child Nutrition Program management personnel.

1007 Costs Associated with Providing School Meals for Children with Special Food and Nutrition Needs

Results of study to investigate the indirect and direct costs associated with providing meals to children with special needs. (1994)

1008 Dairy and Nutrition Council, Inc. Nutrition and Education and Research Materials

CD with 3-A-Day resources and patient education handouts. (2006)

1009 Data Matching in the National School Lunch Program

Approaches to Direct Certification and Direct Verification: Guide for State and Local Agencies (2007)

1010 Evaluation of the School Breakfast Program Pilot Project: Findings Of the First Year of Implementation

A report on a study to assess the impact of a universal-free school breakfast. It concentrates on participation, nutritional status, and academic performance. Also available at www.fns.usda.gov/oane (2002)

1011-1012 Evaluation of the School Breakfast Program Pilot Project: Summary of Findings from the Final Report

A report on a study to assess the impact of a universal-free school breakfast. It concentrates on participation, nutritional status, and academic performance. Also available at www.fns.usda.gov/oane (2 copies, 2004)

1013 Evaluation of the USDA Fruit and Vegetable Pilot Program

The report to congress on the evaluation of the Fruit and vegetable pilot project. (2003)

1014 HACCP Implementation in K-12 Schools

Results of study designed to determine the extent of HACCP implementation in schools(2005)

1015 Innovative Marketing Opportunities for Small Farmers: Local Schools as Customers

The results of a 2-year pilot project that was designed to create marketing opportunities for limited-resource growers. (2003)

1016 Middle School Student Lunch Consumption: Impact of National School Lunch Program Meal and Competitive Foods

A study that collected anonymous lunch food records from three middle schools to assess the impact of the National School Lunch Program meal on student consumption. (2007)

1017 Recipes for Practical Research in Child Nutrition Programs

A step-by-step guide to ensure that survey research, plate waste studies, and focus groups are successful. (1998)

1018 Reducing Paperwork and Connecting Low-Income Children With School Meals: Opportunities Under The New Child Nutrition Reauthorization Law

A report on key changes to the eligibility determination process and how they can be implemented in ways that reduce the administrative burden on states and school districts. (2004)

1019 Revenue Generation and Cost Control Measures Currently Used in Financially Successful Child Nutrition Programs

A case study from four school districts that were deemed financially successful. (1997)

Special Needs

1101 Diabetes Community Action Groups

Speakers kit that includes videos, PowerPoint presentation and guide. (1999)

1102 Food Allergy Training Guide for Restaurants and Food Services

CD containing a comprehensive program for food allergy training. (2004)

1103 Helping the Students With Diabetes Succeed

A guide for school personnel that gives information on diabetes roles and responsibilities, tools, and federal laws that relate to schools that care for students. (2003)

1104 Ready to Learn

Guidelines for the health care management of school children with special needs.

1105 Room at the Table: Meeting Children's Special Needs at Mealtime

A video that provides information on adapting meals to individual needs to help all children eat successfully. (1996)

Team Nutrition

1201 Community Nutrition Action Kit: For People Where they Live, Learn and Play

A kit that provides activities for youth, families, and the community. It also includes a video and references. (1996)

1202 Join The Team

Team nutrition video that provides information on how to become a team nutrition school.

1203 School Nutrition Team Strategies for Success

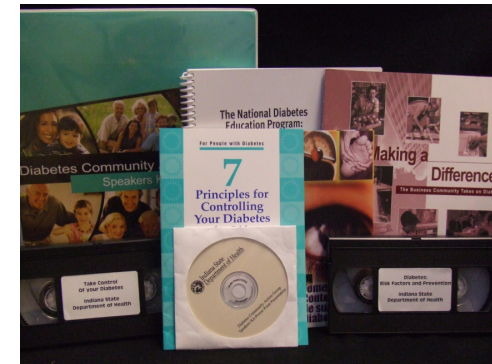


Figure 35(1101)

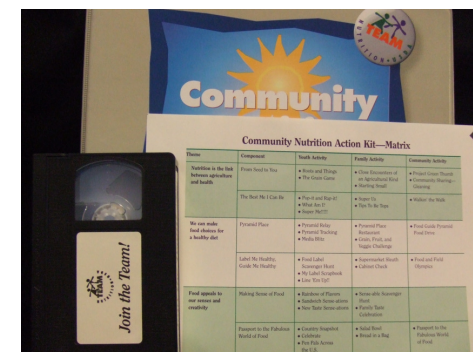


Figure 37(1202)

Figure 36(1201)

A guide for promoting healthy eating through a comprehensive school health program. (1996)

1204 The Story of Team Nutrition

Case Studies of the Pilot Implementation Communities.

1205 Team Nutrition's Teacher Handbook

A summary of all the back ground and tools that are needed for team nutrition educators grades k-5 (1997)

1206-1207 Team Up at Home

Team nutrition activity booklet that covers the topics of serving size, food groups, healthy snacks, dietary guidelines, and more(2 copies, 1995)

1208 Tickle Your Appetite

Team nutrition's education kit for child care that includes a video, activities, and resources. (1998)

Wellness

1301 Bright Futures in Practice: Physical Activity

A guide for physical activity throughout different stages of life. This includes information on health concerns, activities, and resources. (2001)

1302 Caring for Kids

Useful information and hard to find facts about child health and development. (2001)

1303 Changing the Scene: Improving the School Nutrition Environment

A popular Team Nutrition resource, this kit was developed by USDA to promote discussion of healthy school environments at the national, state, and local level. USDA developed this kit of materials to help you take action to improve your school nutrition environment. A Guide to Local Action is the centerpiece. The guide included with the kit gives you general guidelines for establishing your team and planning for change, explains each of the six components of a healthy school nutrition environment, provides criteria for determining success, offers ideas for getting activities started, presents guidelines for identifying, contacting, and working with all the groups you want actively involved on your team, provides tips for attracting media attention and working effectively with the media, and cites references and resources. (2004)

1304 Child of Mine: Feeding with Love and Good Sense



Figure 38(1303)

A book about feeding from pregnancy through the toddler period, and special issues in feeding. (1991)

1305 Conflict and Challenge in the Workplace

Conflicts are a natural part of any relationship and of any group. When handled constructively, they are extremely valuable. Knowing how and why we respond to conflict helps us build skills for positive conflict resolution. Topics include handling conflict, causes and value of conflict, characteristics of conflict resolution styles, recognizing problem or nonproductive behaviors, and coping strategies. Satellite Seminar NFSMI (2002)

1306 Eating Disorders: A Reality Check

34 minute video tape with a lesson plan and transparencies.

1307-1308 Fit Kid Connection

A video that discusses how to connect with kids to develop sensible nutrition habits VHS (2 copies)

1309 How to Get Your Kid to Eat...But Not Too Much

A book about feeding children from birth to adolescence. (1987)

1310 Humor: Laugh, Educate, stimulate, Nutrition, Cartoons

Comic strips related to nutrition. (1990)

1311 Kids Are Worth It

A book on teaching inner discipline to children. (1994)

1312 Make the First Move Kit

This kit encourages schools and districts to take the first steps towards building a healthy school environment, includes handouts, assessment tools and resource lists. (2002)

1313-1314 The Missing Curriculum

How Schools Influence How Our Children Eat(2 copies, 2000)

1315 School Health Index-Elementary School

A self assessment and planning guide that includes 8 modules for physical activity, healthy eating, and a tobacco free lifestyle. Used for assessment of middle and high school. (2004)

1316-1317 School Health Index-Middle School/High School

A self assessment and planning guide that includes 8 modules for physical activity, healthy eating, and a tobacco free lifestyle. Used for assessment of middle and high school(2 copies, 2004)

1318 School Wellness Toolkit

Resources from the Beef Council on how to get involved with school wellness. (2006)

1319 Talk About Health is Academic

This is a set of workshop or presentation modules based on recommendations for schools, communities and districts proposed in the book, Health is Academic: A Guide to Coordinated School Health Programs. The workshop modules are designed to promote awareness of and lay the groundwork for implementation of a coordinated approach to school health. The modules can be used to communicate 1) concrete actions from the book to improve student health, and 2) ways to implement these actions. (1999)

1320 A Time to Mourn, A Time to Dance

A book that discusses questions and stages of grief, as well as how to help others with losses. (1995)

1321 1001 Ways to Reward Employees

A book on praising, recognizing, and rewarding employees to motivate them.(1994)